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Home Economics Circular #279



FAMILY OPEN HOUSE

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Open house entertaining during the Christmas and New Year holiday season for friends, neighbors and guests from distant lands is an island tradition which expresses

Hawaiian hospitality and holiday gaiety. But the holiday season is not the only time of the year that the open house form of entertaining is popular. Open house entertaining is often used for house warming parties and when entertaining to introduce visitors or celebrities. Background music and colorful nationality dances add interest to Hawaiian entertaining at all seasons. This form of entertaining appeals to the hostess because the foods can be prepared ahead of time, leaving only the final touches for the last minute before serving time. Guests enjoy an open house because it is characterized by an atmosphere of informality and friendliness which extends its appeal to people in every age and occupational group and to visitors who find a pleasant sense of being included.

PLANNING AND SERVING FOR THE OPEN HOUSE.

To entertain with ease and have sufficient leisure to enjoy her guests, the hostess must plan in advance. Guest lists, invitations, market orders, decorations, dishes, and serving equipment must all be planned in advance. Different family members should be allowed to share in the planning, preparation and serving of open house refreshments. With a home freezer, many foods can be prepared and frozen weeks in advance. But even with ordinary refrigeration, sandwich spreads and similar foods may be kept well for hours.

Turkey for sandwiches may be roasted the day before, sliced and refrigerated. Guests, especially men, like to assemble their own sandwiches, and slices of buttered bread, arranged near the turkey, gives them an opportunity to do so.

Punch may be mixed and chilled, ready for use. Candied orange peel and coconut chips may be prepared in advance or purchased ready to serve.

The dining table should be arranged as soon as possible for the open house buffet service. The party decorations may be more elaborate and taller than for family meals, since the guests are not seated at the table. The informality of moving around and helping themselves to the tidbits starts conversation and puts guests at ease. And many more guests can be served gracefully with this type of

service. To make the open house table attractive it is important that the foods offered be as pretty as a picture and as irresistible to the eye as to the taste. Home Economics Circular #201, "Entertaining at Home" and Home Economics Circular #182, "The Homemaker As A Hostess," may be used in planning the open house party.

--DON'T FORGET. . . THE FAMILY NEEDS A NUTRITIOUS MEAL--

On the day of the open house the family meal should receive its share of consideration, too. In the family, especially where there are children, a nutritious meal should be planned. Perhaps parts of the turkey that do not slice easily, a tasty stuffing, a vegetable finger salad which does not require too much preparation, and a ready-prepared dessert such as Coconut Balls, or fruit with milk, would be easy to serve the family on the very busy open house day.

SUGGESTED MENU FOR AN OPEN HOUSE

SLICED TURKEY OR HAM SANDWICHES
ASSORTMENT OF OPEN-FACED SANDWICHES AND ROLL-UPS
NIBBLES
ALOHA PUNCH
CANDIED ORANGE PEEL
COCONUT CHIPS*

RECIPES FOR AN ASSORTMENT OF OPEN-FACED SANDWICHES

To prepare toast for dainty sandwiches:

1. Remove crust from bread. Slice thin, 1/8 to 3/16 inch. Cut with round, star, crescent, or other cutters of interesting shapes.
2. Toast on only one side.
3. About 1/2 hour before serving, first spread untoasted side lightly with mayonnaise or butter, and then with appetizer.

Some mixtures that are easy to prepare for open-faced sandwiches are:

Chutney and Bacon--Mix bits of crumbled, crisp bacon into chutney. Spread on toast as prepared above.

Chutney and Grated Cheese--Mix grated cheese with chutney to form a thick spread. Spread on crackers and bake or broil until cheese melts.

Deviled Ham--Blend deviled ham with a little horse-radish, grated onion, and coarse black pepper to taste. Spread on the prepared toast.

Anchovy or Sardine--Place a small anchovy or sardine on a long, narrow strip of toast. Decorate edge with finely chopped, stuffed olives.

Cream Cheese and Chives--Make a smooth spread of white cream cheese by beating in cream or top milk. Season to taste with salt, pepper, and a few drops of onion juice. Add finely minced chives to taste. Spread on crackers or toast.

*For recipe see Home Economics Circular #137, "Emergency Uses of Coconut."

RECIPES FOR AN ASSORTMENT OF ROLL-UPS

The roll-ups may be prepared ahead of time. They serve well on wooden picks thrust into a pineapple, grapefruit or eggplant so guests can help themselves. They may also be placed on a tray to be passed from guest to guest.

Olive and Bacon--Roll 1/2 strip of bacon around a large, stuffed green olive. Broil 5 minutes. Serve hot or cold.

Wrapped Sweet Pickle--Wrap sweet pickles in a slice of smoked salmon or anchovy. Secure with a pick.

Salami--Roll salami slices into cornucopias, fasten with a pick. Fill with cream cheese, seasoned with horse-radish.

Dried Beef Rolls--Spread slices of dried beef with cream cheese which has horse-radish to taste mixed into it. Roll up and chill.

NIBBLES

- | | |
|-------------------------------|---|
| 1 pkg. Slim Jane pretzels | 2 tablespoons Worcestershire sauce |
| (add extra package of twisted | 1 clove garlic (crushed) |
| pretzels, if desired) | 1 teaspoon salt |
| 1 box cherrios | 1 tablespoon curry powder |
| 1 box of wheat chex | 1 tablespoon chili powder |
| 1 pound margarine | 1 teaspoon cumin |
| 1 tablespoon dried mustard | 1 cup or more of grated Parmesan Cheese |

Melt margarine and add all the seasonings. Pour mixture over the cereals. Put in the flat pan and toast in the oven until crisp at low temperature. (250° F.)

ROAST TURKEY*

Directions for roasting the smaller fryer-roaster. They are tender, juicy and meaty. These smaller turkeys will make enough sandwiches for 12 to 15 persons, allowing 2 to 3 persons per pound. Smaller turkeys are perfect for those occasions when your crowd is small or when you offer a large variety of foods on your open house menu.

Salt neck and body cavities, stuff and truss the bird just like chicken with about 8 cups of stuffing. Brush skin with margarine and put the turkey breast up on a rack in a shallow pan.

Do not cover and do not add water.

To keep the skin of turkey from burning, place a thick, wet patch of cloth over it, which must be dipped again in water as it dries.

Roast the 3 to 5 pound turkey at 325° F. for 2 to 2-3/4 hours. It need not be turned during cooking.

If you have tied the turkey's legs to its tail, cut the string when the bird has roasted an hour and a half. The bird is done when thigh joints can be moved easily, and when muscles, seen through the skin on the drumstick, are slightly separated, one from another.

*Recently recommended and published by the U.S.D.A. Bureau of Human Nutrition and Home Economics.

Time Table For Cooking Larger Turkeys*

| Ready-To-Cook Weight** (drawn) | Oven Tempera- ture | Cooking Time--- Minutes Per lb. | Total Cooking Time--- Hours |
|--------------------------------------|--------------------------|--|--------------------------------------|
| 8 to 10 | 325° F. | 20 to 25 | 3 to 3½ |
| 10 to 14 | 325° F. | 18 to 20 | 3½ to 4 |
| 14 to 18 | 300° F. | 15 to 18 | 4 to 4½ |
| 18 to 20 | 300° F. | 13 to 15 | 4½ to 5 |

300° F. is a very slow oven; 325° F. is a slow oven.

*For complete direction on methods of stuffing, trussing and using left-over turkey, refer to "Turkey On The Table The Year Round," U.S. Department of Agriculture, Farmers' Bulletin, No. 2011.

**If you buy a New York dressed turkey subtract 3 to 4 pounds from the purchase weight to obtain the ready-to-cook weight.

COCONUT BALLS

Coconut balls may be prepared in advance by teenage daughters and served for the family meal or for the open house.

Cut 2-inch squares from white cake or slices of Angel Food cake. Gently mold into ball shape. Cover with fluffy white frosting. Roll in moist shredded coconut. Sprinkle with colored sugar if color is desired.

FLUFFY WHITE FROSTING

(Frosts 20 medium coconut balls)

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|------------------------------|------------------------|
| 1 cup sugar | 2 egg whites (1/3 cup) |
| 1/3 cup water | 1½ teaspoons vanilla |
| 1/3 teaspoon cream of tartar | |

Mix sugar, water and cream of tartar in a saucepan. Boil slowly without stirring until syrup spins a 6 to 8 inch thread (242° F.). Keep saucepan covered for the first 3 minutes to prevent crystals from forming on the sides of the pan. While syrup is cooking, beat egg whites stiff enough to hold up in peaks. Pour a thin stream of hot syrup very slowly into stiffly beaten egg whites, beating constantly. Add vanilla and beat until frosting holds its shape. If the white frosting becomes sugary, beat in a little lemon juice.

ALOHA PUNCH

(Yield: 12 servings of 1 cup each)

| | |
|------------------------------------|--------------------------------------|
| 2 cups sugar | 1-1/3 cups lemon juice |
| 4 cups water | 1-1/3 cups shredded pineapple |
| 2-2/3 cups unsweetened guava juice | Grated rinds of 1 orange and 1 lemon |
| 2-2/3 cups orange juice | A few drops of red coloring |

Boil sugar and water for 3 minutes. Cool and add fruit juice and pineapple. Pour over cracked ice before serving.

CANDIED ORANGE PEEL
(Yield: 2 dozen servings)

Remove peel from 4 oranges in lengthwise sections, cover with cold water, bring to boiling point and cook slowly until soft. Drain, remove white part with spoon, and cut peel into thin strips with scissors or with a knife on a board. Put 1 cup sugar, 1/2 cup water and 2 tablespoons corn syrup, in saucepan with peel. Cook peel slowly until clear (230° F.). Cool on plate or rack, roll in granulated sugar. If a drier product is desired, omit the corn syrup.

OTHER SUGGESTED FOODS FOR AN OPEN HOUSE:

Potato chips and guacamole (avocado) or cheese dunk
Sliced abalone and soya sauce
Tiny cream puffs or tart shells (with sweet or meat filling).
Small pieces of broiled wiener or sausages
Dainty-size barbecue meat sticks
Sashimi
Frosted cake squares
Cookies
Sen Bei (Japanese tea cookies)
Arare or kakimochi
Popcorn

With planning and care, your family open house can be a grand success!

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